

How to get the best from Your Range

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Use and Care
& Installation
of Models
RGB524ER
RGB524PR
RGB528ER
RGB528GER
RGB529GEP
RGB628GER

colours shown

36

HOTPOINT

39-4705

Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
Hotpoint
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

Depending on your range, you'll find the model and serial numbers on a label on the front of the range, behind the kick panel, storage drawer or broiler drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver in this book. It lists causes of minor operating problems that you can correct yourself.

If you need service...

To obtain service, see the Consumer Services page in the back of this book.

To obtain replacement parts, contact GE/Hotpoint Service and Parts Centers.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
Hotpoint
Appliance Park
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer
Action Panel
20 North Wacker Drive
Chicago, IL 60606

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

—Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

—WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

—Installation and service must be performed by a qualified installer, service agency or the gas supplier.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

When You Get Your Range

- **Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.**
- **Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions.** Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Plug your range into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly

grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

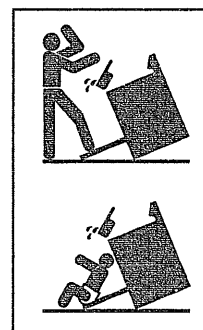
- **Be sure all packing materials are removed from the range** before operating it to prevent fire or smoke damage should the packing material ignite.
- **Locate range out of kitchen traffic path and out of drafty locations to prevent pilot outage (on models with standing pilots) and poor air circulation.**
- **Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used.** Your range can be converted for use with either type of gas. See Installation Instructions.
- **After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Range

- **Don't leave children alone or unattended where a range is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the oven door, broiler drawer or range top.** They could damage the range and even tip it over, causing severe personal injury.

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

WARNING—All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the



wall. (See Installation Instructions.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Be careful when reaching for items stored in cabinets over the cooktop. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **For your safety, never use your appliance for warming or heating the room.**

- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.

- **Do not store flammable materials in an oven, a range storage drawer or near a cooktop.**

- **Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

- **Do not let cooking grease or other flammable materials accumulate in or near the range.**

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

Surface Cooking

- **Always use the LITE position** (on models with electric ignition) or the HI position (on models with standing pilots) when igniting top burners and make sure the burners have ignited.

- **Never leave surface burners unattended at high flame settings.** Boilover causes

smoking and greasy spillovers that may catch on fire.

- **Adjust top burner flame size so it does not extend beyond the edge of the cookware.** Excessive flame is hazardous.

- **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.

- **To minimize the possibility of burns,** ignition of flammable materials, and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.

- **Always turn surface burner to OFF before removing cookware.**

- **Carefully watch foods being fried at a high flame setting.**

- **Never block the vents (air openings) of the range.** They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range, under the kick panel, storage drawer or broiler drawer (depending on the model).

- **Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok.** This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

- **If a combination of oils or fats will be used in frying,** stir together before heating or as fats melt slowly.

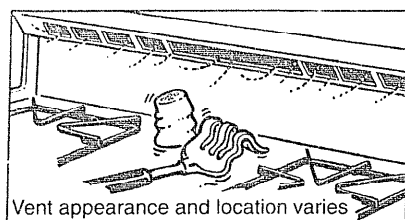
- **Always heat fat slowly,** and watch as it heats.

- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

- **Use proper pan size—**Avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

- **When using glass cookware,** make sure it is designed for top-of-range cooking.

- **Keep all plastics away from top burners.**



Vent appearance and location varies

- **Do not leave plastic items on the cooktop**—they may melt if left too close to the vent.
- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- **To avoid the possibility of a burn, always be certain that the controls for all burners are at the OFF position and all grates are cool before attempting to remove them.**
- **When flaming foods are under the hood, turn the fan off.** The fan, if operating, may spread the flames.
- **If range is located near a window, do not hang long curtains that could blow over the top burners and create a fire hazard.**
- **When a pilot goes out** (on a model with standing pilots), you will detect a faint odor of gas as your signal to relight the pilot. When relighting the pilot, make sure burner controls are in the OFF position, and follow instructions on the following pages to relight.
- **If you smell gas, and you have already made sure pilots are lit** (on models so equipped), turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- **Do not use oven for a storage area.** Items stored in the oven can ignite.
- **Stand away from the range when opening the door of a hot oven.** The hot air and steam that escape can cause burns to hands, face and eyes.
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool.**
- **Pulling out shelf to the shelf-stop is a convenience in lifting heavy foods.** It is also a precaution against burns from touching hot surfaces of the door or oven walls. The lowest position "R" is not designed to slide.
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.
- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.
- **When using cooking or roasting bags in oven, follow the manufacturer's directions.**
- **Use only glass cookware that is recommended for use in gas ovens.**
- **Always remove broiler pan from oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.
- **Make sure broiler pan is in place correctly to reduce the possibility of grease fires.**
- **If you should have a grease fire in the broiler pan, turn off oven, and keep oven door or broiler drawer (on models so equipped) closed to contain fire until it burns out.**

Cleaning Your Range

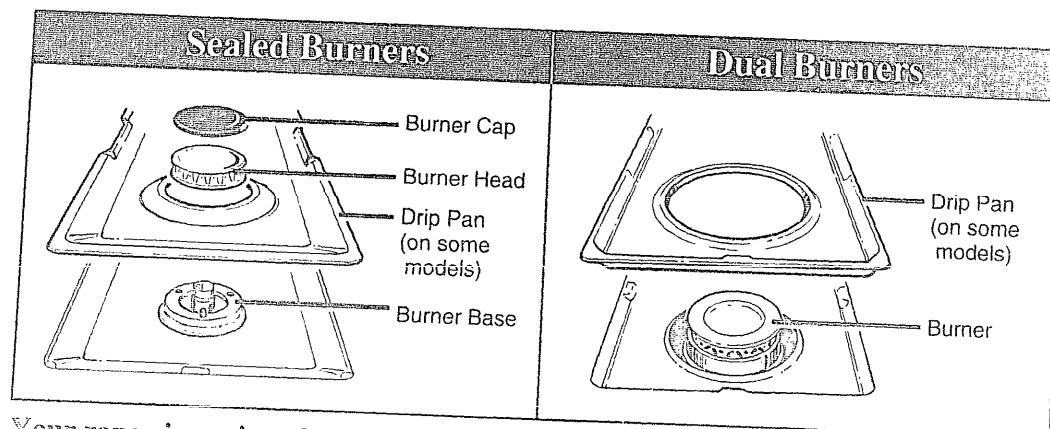
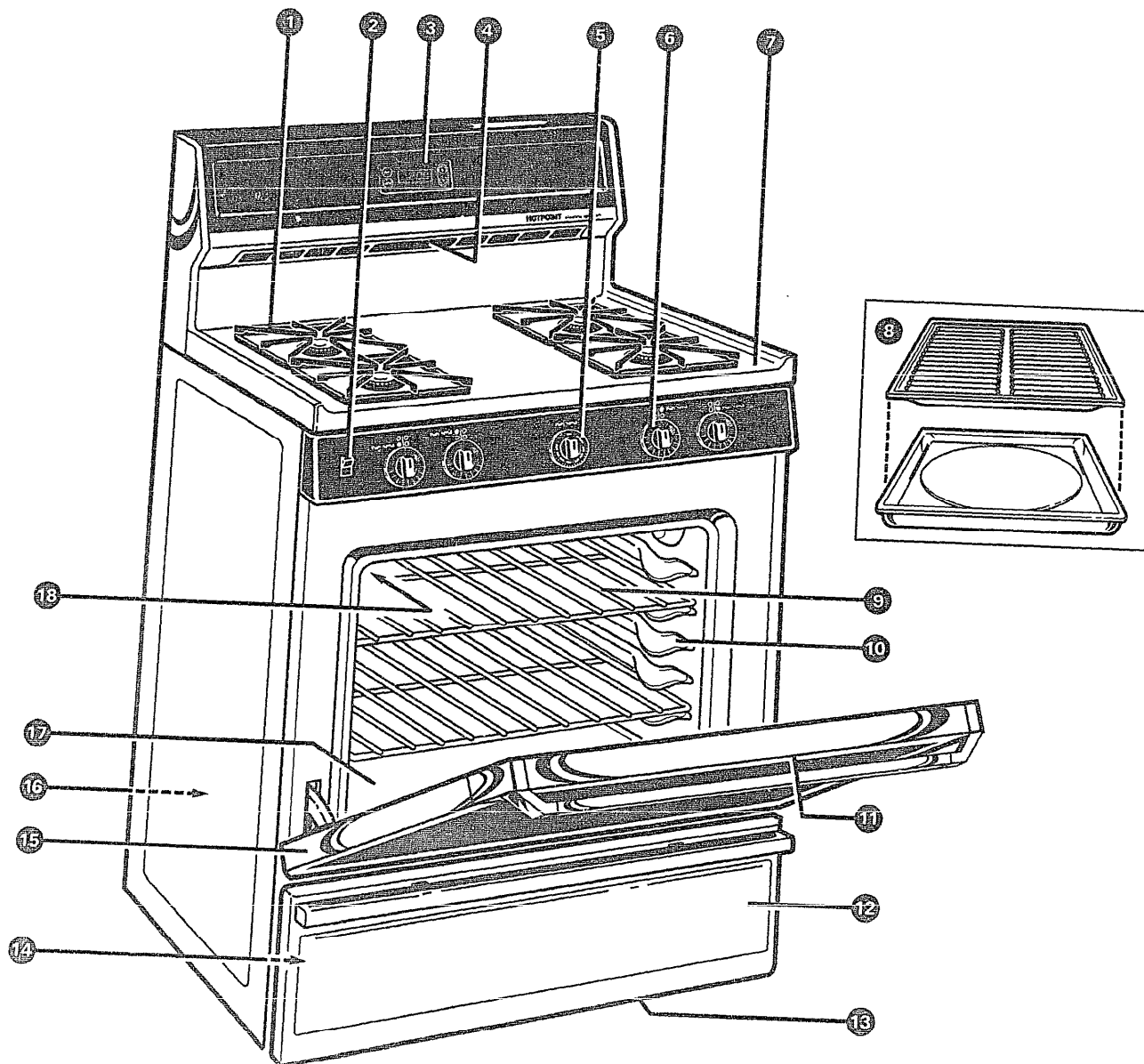
- **Clean only parts listed in this Use and Care Book.**
- **Keep range clean and free of accumulations of grease or spillovers, which may ignite.**
- **Be careful when you clean the cooktop because the area over the pilot (on models so equipped) will be hot.**

If You Need Service

- **Read "The Problem Solver" in the back of this book.**
- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Features of Your Range

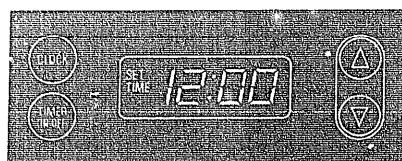


Your range is equipped with one of the two types of surface burners shown above.

Feature Index (Not all models have all features. Appearance of features varies.)	See page
1 Surface Burners, Drip Pans (on some models) and Grates	20, 21, 25, 26
2 Oven Lamp On/Off Switch (on some models)	12
3 Clock and Timer (on some models)	8, 9
4 Oven Vent	4, 5, 13, 21
5 Oven Control	12
6 Surface Burner Controls	10
7 Cooktop	21
8 Broiler Pan and Rack	18, 23, 25
9 Oven Shelves (number of shelves varies)	13, 23, 25
10 Oven Shelf Supports	13
11 Air Vent in Oven Door (located at top of Oven Door)	4, 21
12 Broiler Drawer	23
13 Air Intake	4, 21
14 Model and Serial Numbers (located on front frame of range, behind Broiler Drawer)	2, 30
15 Removable Oven Door	22
16 Anti-Tip Device (Located right rear at bottom. See Installation Instructions.)	3, 38
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18 Oven Interior Light (on some models)	12, 23

NOTE: All models have standard oven interiors, except for RGB628GER, which has a continuous-cleaning oven interior. See Care and Cleaning for instructions.

Clock and Timer



Follow directions below if your range has the clock and timer shown above.

The electronic range clock and timer allow you to set the timer up to 9 hours and 45 minutes. You have the choice of having the timer show the time counting down or the time of day. In either case, the timer will signal at the end of the timer period to alert you that the time is up.

To Set the Clock

NOTE: When you first plug in the range or after a power failure, the entire Clock/Timer display will light up. After several seconds "12:00" will then flash on the display.

1. Press the **CLOCK** pad. "12:00" stops flashing and "SET TIME" flashes on the display.

2. Press and hold the **UP** or **DOWN** pad and the time of day will change 10 minutes at a time. To change the time by single minutes, give the pads short taps.

For example, to set the clock for 3:15, press and hold the **UP** pad until "3:10" appears, and then tap the **UP** pad until "3:15" is displayed.

3. Press the **CLOCK** pad and the clock will be set. If you do not press the **CLOCK** pad, the clock will automatically be set within one minute.

To Set the Timer

1. Press the **TIMER ON/OFF** pad. ":00" appears on the display and "SET TIMER" flashes.

2. Use the **UP** and **DOWN** pads to set the timer. Short taps on the **UP** or **DOWN** pad change the timer's setting one minute at a time. Pressing and continuing to hold the **UP** pad increases the setting five minutes at a time until one hour ("1:00") is displayed. After one hour is displayed, pressing and holding the **UP** pad increases the setting 15 minutes at a time. (Short taps on the **UP** and **DOWN** pads will always change the setting by 1-minute increments.) The timer can be set for a maximum of 9 hours and 45 minutes.

3. To start the timer, press the **TIMER ON/OFF** pad. If the **TIMER ON/OFF** pad is not pressed, the timer will automatically start after a few seconds.

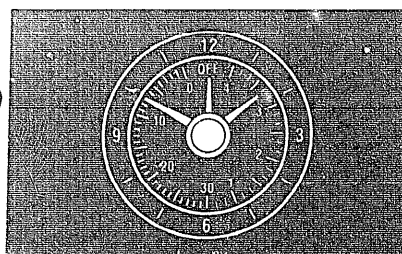
As the timer counts down, a single beep will indicate when one minute is left. After this beep, the display will count down in seconds. When the timer reaches ":00," you will hear three sets of three short beeps, and then a single beep every 10 seconds for 10 minutes or until you press any of the Clock/Timer pads.

To Change or Cancel the Timer Setting

When the timer is counting down, use the **UP** and **DOWN** pad to change the remaining time, or press the **TIMER ON/OFF** pad to cancel the timer function. The timer function cannot be cancelled until "SET TIMER" stops flashing and "TIMER" appears on the display.

To Display the Time of Day While the Timer Is Operating

Pressing the **CLOCK** pad while the timer is operating will not interfere with the timer's operation; the display will change to show the time of day, but the timer will continue to count down and will still signal when time is up. Simply press the **TIMER ON/OFF** pad again to change the display back to show the timer function.



Follow directions below if your range has the clock and timer shown above.

Clock

To set the Clock, push in the knob and turn it to the right. Let the knob out when the clock hands reach the correct time. Continue turning the knob to OFF.

Timer

The Timer has been combined with the range clock. Use it to time all your precise cooking operations. You'll recognize the Timer as the pointer that is different in color than the clock hands.

Minutes are marked up to 30, and hours are marked up to 4 on the center ring of the clock.

To set the Timer, turn the knob to the left—without pushing in—until the pointer reaches the number of minutes or hours you want to time.

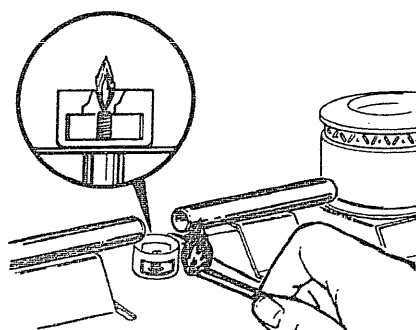
At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob—without pushing in—until the pointer reaches OFF and the buzzer stops.

Surface Cooking

Lighting Instructions for Standing Pilot Models

The surface burners on these ranges have standing pilots that must be lit initially. To light them:

1. Be sure surface burner control knobs are in the OFF position.
2. Remove the grates and lift the cooktop up (see the Lift-Up Cooktop section).



3. Locate the two pilot ports and light each of them with a match.

Note: If the pilot is too high or low, you can adjust it. See the "Adjust the Surface Burner Pilots If Necessary" section of the Installation Instructions.

4. Lower the cooktop. Your surface burners are now ready for use.
5. Observe lighted burners. Compare the flames to pictures in the Problem Solver. If any flame is unsatisfactory, call for service.

Lighting Instructions for Electric Ignition Models

Surface burners on these ranges are lighted by electric ignition, ending the need for standing pilots with constantly burning flames.

In case of a power outage, you can light the pilotless ignition surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use **extreme caution when lighting burners in this manner.**

Surface burners in use when an electrical power failure occurs will continue to operate normally.

The electrode of the spark igniter is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

Surface Burner Controls

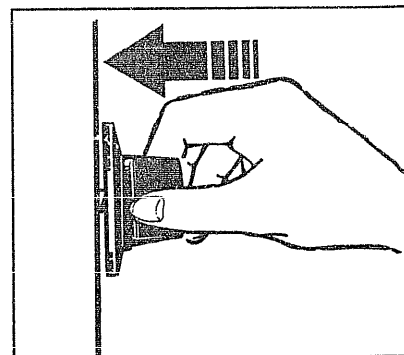
The knobs that turn the surface burners on and off are located on the control panel in front of the burners.

The two knobs on the left control the left front and left rear burners. The two knobs on the right control the right front and right rear burners.

Before Lighting a Burner

- If drip pans are supplied with your range, they should be used at all times.
- Make sure both grates on one side of the range are in place before using either burner.

To Light a Surface Burner



Electric Ignition Models:

Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.

Standing Pilot Model:

Push control knob in and turn it to HI position. The burner should light within a few seconds.

After the burner ignites, turn the knob to adjust the flame size.

Flame will be almost horizontal and will lift slightly away from the burner when the burner is first turned on. A blowing or hissing sound may be heard for 30 to 60 seconds. This normal sound is due to improved injection of gas and air into the burner. Put a pan on the burner before lighting it, or adjust the flame to match pan size as soon as it lights, and the blowing or hissing sound will be much less noticeable.

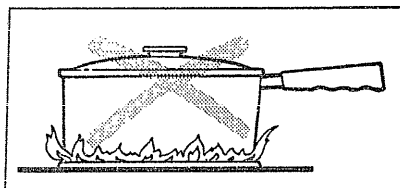
After Lighting a Burner

- Do not operate a burner for an extended period of time without having cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Check to be sure the burner you turned on is the one you want to use.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

How to Select Flame Size

Watch the flame, not the knob, as you reduce heat.

The flame size on a gas burner should match the cookware you are using.



FOR SAFE HANDLING OF COOKWARE NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious, rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes that need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled steel wool pad after each use keeps aluminum cookware looking shiny and new. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

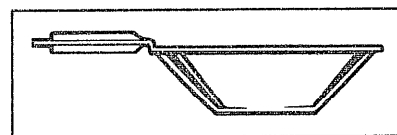
Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

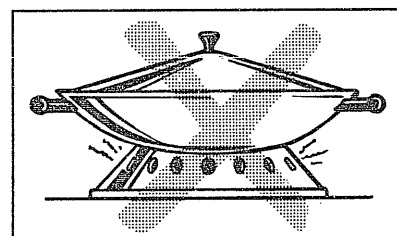
Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Wok Cooking

(on models with sealed burners)



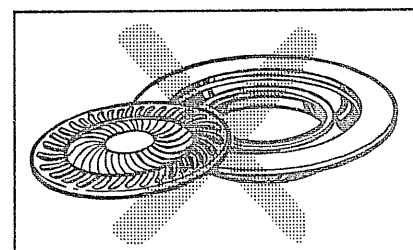
We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Do not use woks that have support rings. Use of these types of woks, with or without the ring in place, can be dangerous. Placing the ring over the burner grate may cause the burner to work improperly resulting in carbon monoxide levels above allowable current standards. This could be dangerous to your health. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

Use of Stove Top Grills

(on models with sealed burners)



Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

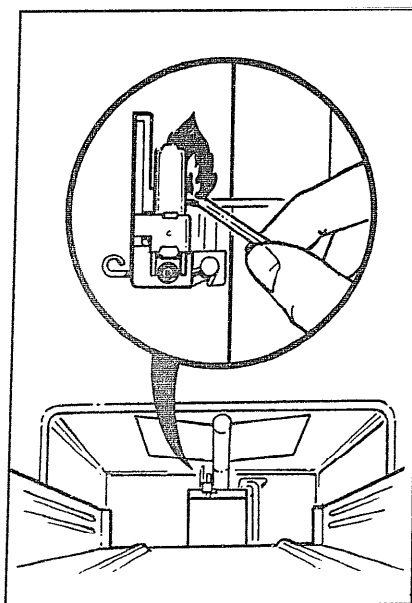
Using Your Oven

Lighting Instructions for Standing Pilot Models

These ranges have standing oven pilots that must be lit initially.

To light the oven pilot:

1. Be sure OVEN CONTROL knob is in the OFF position.
2. Open the broiler door and remove the broiler pan and rack. This will make it easier for you to reach inside the broiler compartment.



3. Find the oven pilot port at the back of the broiler compartment. The long tube, running from front to back, is the oven burner. The pilot port is at the back, about one inch below the burner.
4. Using a long match or match holder, reach in and light the oven pilot.

To light the oven burner:

Turn the OVEN CONTROL knob to the desired temperature. The burner should light within 60 seconds.

Proper flame configuration:

While using the oven burner, visually check the burner flame in the broiler compartment. If flame does not burn as described in the Installation section of this book, adjust the flame following the directions on those pages.

Power failure? An electrical power failure will not affect a lighted standing oven pilot.

Lighting Instructions for Electric Ignition Models

The oven and broil burner on these ranges is lighted by electric ignition.

To light the burner, turn the OVEN CONTROL knob to the desired temperature. The burner should light within 30-90 seconds.

Power Outage

CAUTION: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. The oven or broiler (on models so equipped) cannot be lit during a power failure. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored.

Oven Control

Your oven is controlled by an OVEN CONTROL knob.

It will normally take 30-90 seconds before the flame comes on. After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to maintain the selected temperature.

Oven Light

(on some models)

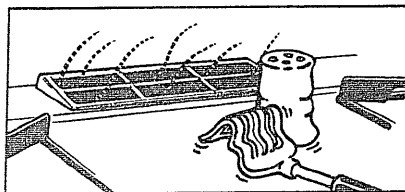
The oven light comes on automatically when the door is opened. On some models there is a manual on/off switch to the left of the surface burner controls.

Oven Vents

The oven is vented through duct openings at the rear of the cooktop. (See Features section.) Do not block these openings when cooking in the oven—it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- **The vent openings and nearby surfaces may become hot. Do not touch them.**

- **Handles of pots and pans on the cooktop may become hot if left too close to the vent.**



Note: The vent on your model may differ from that shown in the illustration but all models have vents at the rear of the cooktop.

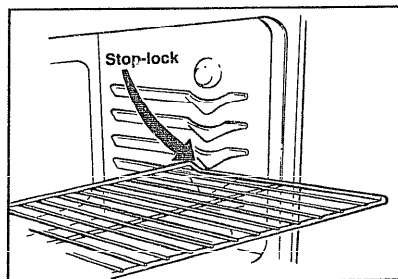
- **Do not leave plastic items on the cooktop—they may melt if left too close to the vent.**

- **Metal items will become very hot if they are left on the cooktop and could cause burns.**

- **Do not leave any items on the cooktop.** The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

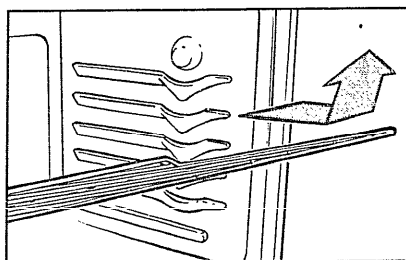
Oven Shelves

(Number of shelves varies.)



Each shelf is designed with stop-locks so when placed correctly on the shelf supports, it will stop before coming completely out of the oven and will not tilt when you are removing food from it or placing food on it.

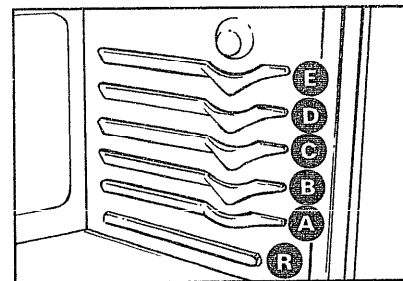
When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.



To remove a shelf from the oven, pull the shelf toward you, tilt front end upward and pull the shelf out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.

Shelf Positions



The oven has five shelf supports for normal baking and roasting—A (bottom), B, C, D and E (top). It also has a special low shelf position (R) for roasting extra large items, such as a large turkey. The shelf is not designed to slide out at this position. Shelf positions for cooking are suggested on Baking and Roasting pages.

Oven Moisture

As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. These droplets are harmless and will evaporate as the oven continues to heat up.

Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the cookware for best heat circulation. Place food in oven on center of shelf. Allow at least 2 inches between edge of cookware and oven wall or adjacent cookware.
2. Close oven door. Turn OVEN CONTROL knob to desired temperature.
3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn OVEN CONTROL knob to OFF and remove food.

Preheating

Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 10 minutes. Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the (B) shelf position.

When baking three or four items, use two shelves positioned on the (B & D) supports.

Bake angel food cakes on the (A) shelf position.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you

must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. Do not place foil on the oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not sealed together well.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Warped pans used.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit of noting expiration dates of packaged ingredients.
- Cake baked at incorrect temperature or not baked long enough.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Carefully follow baking instructions as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly.
- Check shelf position.

Baking Guide

1. Preheating is very important when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 10 minutes. Preheating is not necessary when roasting or for long-time cooking of whole meals.

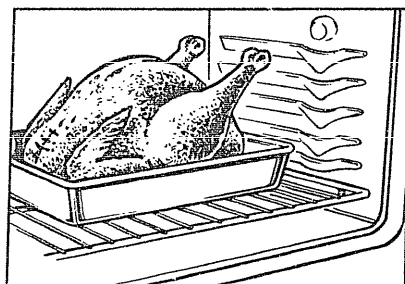
2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

3. Dark or non-shiny finishes and glass cookware generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast iron cookware.

Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (1/2 in. thick)	Shiny Cookie Sheet	C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350°-400°	15-30	
Corn bread or muffins	Cast Iron or Glass Pan	B	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	B	400°-425°	20-30	Decrease about 5 minutes for muffin mix or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes. Dark metal or glass gives deepest browning.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	B	375°-425°	30-60	
Plain rolls	Shiny Oblong or Muffin Pans	B	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	B	350°-375°	20-30	
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient. Line pan with wax paper.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	Paper liners produce moister crusts. Use 300°F. and Shelf B for small or individual cakes. If baking four layers, use Shelves B and D.
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time. Use Shelf C and increase temperature 25° to 50°F. for more browning.
Drop	Cookie Sheet	B, C	350°-400°	10-20	
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	Reduce temperature to 300°F. for large custard. Cook bread or rice pudding with custard base 80 to 90 minutes.
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	
Pies					
Frozen	Foil Pan on Cookie Sheet	B	400°-425°	40-70	Large pies use 400°F. and increased time. To quickly brown meringue, use 400°F. for 9 to 11 minutes. Custard fillings require lower temperature and longer time.
Meringue	Spread to crust edges	B	325°-350°	15-25	
One crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Two crust	Glass or Satin-finish Metal	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	10-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal	B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

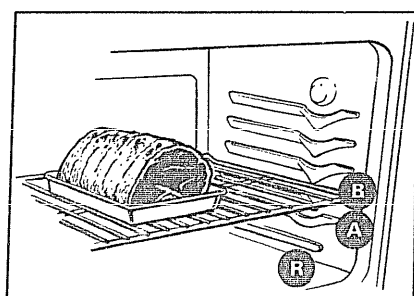
Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.



The oven has a special low shelf (R) position just above the oven bottom. Use it when extra cooking space is needed, for example, when roasting a large turkey. The shelf is not designed to slide out at this position.

Roasting is easy; just follow these steps:



Step 1: Position oven shelf at (B) position for small size roast (3 to 5 lbs.) and at (R) position for larger roasts.

Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn OVEN CONTROL knob to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.

Step 4: Most meats continue to cook slightly while standing after being removed from the oven. Recommended standing time for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F. If you wish to compensate for temperature rise, remove the roast from the oven when its internal temperature is 5° to 10°F. less than temperature shown in the Roasting Guide.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

Dual Shelf Cooking

This allows more than one food to be cooked at the same time. For example: While roasting a 20-lb. turkey on shelf position R, a second shelf (if so equipped) may be added on position D so that scalloped potatoes can be cooked at the same time. Calculate the total cooking time to enable both dishes to complete cooking at the same time. Allow 15-20 minutes of additional cooktime for the potatoes.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			3 to 5 lbs.	6 to 8 lbs.	
Beef, Tender cuts: rib, high quality sirloin tip, rump or top round*	325°	Rare:	24-35	18-25	140°-150°
		Medium:	35-39	25-31	150°-160°
		Well Done:	39-45	31-33	170°-185°
Lamb leg or bone-in shoulder*	325°	Rare:	21-25	20-23	130°-140°
		Medium:	25-30	24-28	150°-160°
		Well Done:	30-35	28-33	170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	18-23 minutes per pound (any weight)		115°-125°
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			3 to 5 lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	350°	Well Done:	35-40		185°-190°
			10 to 15 lbs.	Over 15 lbs.	In thigh:
Turkey	325°	Well Done:	16-22	12-19	185°-190°

Broiling

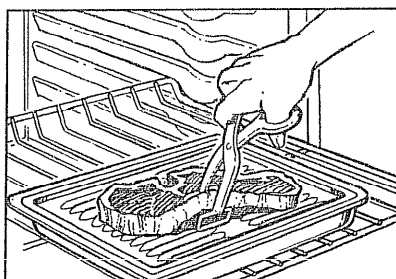
Broiling is cooking food by direct heat from above the food. Your range has a compartment below the oven for broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame.

Both the oven and broiler compartment doors should be closed during broiling.

You can change the distance of food from the heat source by positioning the broiler pan and rack on one of three shelf positions in the broiler compartment—A (bottom of broiler compartment), B (middle) and C (top).

How to Broil

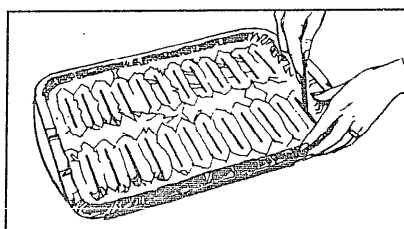
1. Preheating the broiler is not necessary and can produce poor results.
2. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat to prevent excessive smoking, leaving a layer about 1/8 inch thick.
3. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven or broiling compartment. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.
4. Close the broiler door.
5. Turn OVEN CONTROL knob to BROIL. **NOTE:** Chicken and ham are broiled at a lower setting in order to cook through without overbrowning.



6. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time, turn food, then continue to cook to preferred doneness.

7. Turn OVEN CONTROL knob to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Use of Aluminum Foil



You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

Broiling Tips

- Use tongs to turn meat over—pierced meat loses juices.
- Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

Questions & Answers

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Broiling Guide

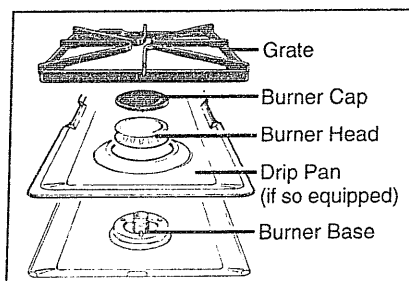
Food	Quantity and/or Thickness	Broiler Shelf Position	1st Side Minutes	2nd Side Minutes	Comments
Bacon	1/2 lb. (about 8 thin slices)	B	3 1/2	3	Arrange in single layer.
Ground Beef	1 lb. (4 patties) 1/2 to 3/4 in. thick	A	10-11	4-5	Space evenly. Up to 9 patties take about same time.
Beef Steaks					
Rare	1 in. thick	B	9	7	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended.
Medium	(1 to 1 1/2 lbs.)	B	12	5-6	
Well Done		A	13	8-9	
Rare	1 in. thick	B, C	10	6-7	Slash fat.
Medium	(2 to 2 1/2 lbs.)	B	12-15	10-12	
Well Done		A	25	16-18	
Chicken (450°)	1 whole (2 to 2 1/2 lbs.), split lengthwise	A	30-35	25-30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2 to 4 slices 1 pkg. (2)	C	2-3	1/2-1	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	2, split	C	3-5		
Lobster Tails	2 to 4 (6 to 8 oz. each)	A	13-16	Do not turn over.	Cut through back of shell and spread open. Brush with melted butter before broiling and after half of time.
Fish	1-lb. fillets 1/4 to 1/2 in. thick	B, C	5	5	Handle and turn very carefully. Brush with lemon butter before broiling and during broiling if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1 in. thick	B	8	8	Increase 5 to 10 minutes per side for inch thick or home cured.
Pork Chops					
Well Done	2 (1/2 in. thick) 2 (1 in. thick), about 1 lb.	B B	10 13	4-5 9-12	Slash fat.
Lamb Chops					
Medium	2 (1 in.), 10 to 12 oz.	B	8	4-7	Slash fat.
Well Done		B	10	10	
Medium	2 (1 1/2 in.), about 1 lb.	B	10	4-6	
Well Done		B	17	12-14	
Wieners similar precooked sausages, bratwurst	1-lb. pkg. (10)	B, C	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

BE SURE ELECTRICAL POWER IS DISCONNECTED BEFORE CLEANING ANY PART OF YOUR RANGE.

Sealed Burner Assemblies (on models so equipped)



The burner assemblies should be washed regularly and, of course, after spillovers.

Turn all controls OFF before removing burner parts and drip pans (if so equipped).

The electrode of the spark igniter (on models with electric ignition) is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

The burner grates, caps, burner heads and drip pans (if so equipped) can be lifted off, making them easy to clean. Removing them gives you access to the burner support and burner bowl. Wash these removable parts in hot, soapy water and rinse with clean water. Dry them with a cloth—don't reassemble them wet. Be sure these parts are properly in position when replacing them.

CAUTION: DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS AND DRIP PANS (IF SO EQUIPPED) IN PLACE.

Burner Caps (on models with sealed burners)

Wash burner caps in hot, soapy water and rinse with clean water. Dry them with a cloth—don't reassemble them wet. When replacing burner caps, be sure they're properly in position over the burners.

Range Burner Heads (on models with sealed burners)

The holes in the burners of your range must be kept clean at all times for proper ignition and an even, unhampered flame.

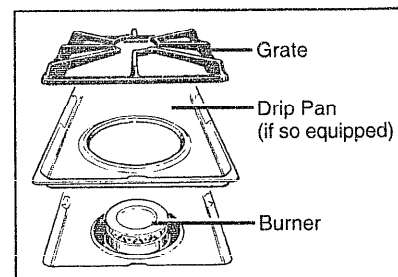
You should clean the burner heads routinely, especially after bad spillovers, which could clog these holes. Burner heads lift right out for cleaning.

Remove the burner grate and burner cap. Then lift the burner head straight up.

To remove burned-on food, soak the burner head in a solution of mild liquid detergent and water. Soak the burner head for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water and a brush or plastic pad. Do not use steel wool or abrasive cleaners because they will clog the burner openings and scratch the burners. If the holes become clogged, clean them with a toothpick.

Before putting the burner head back, shake out excess water and dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure the pin in the burner base goes in the hole in the burner head, and that the burner heads are properly seated and level.

Dual Burners (on models so equipped)



The electrode of the spark igniter (on models with electric ignition) is exposed. When one burner is turned to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

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Before putting the burner back, shake out excess water and then dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated and level.

Lift-up Cooktop (on models with dual burners)

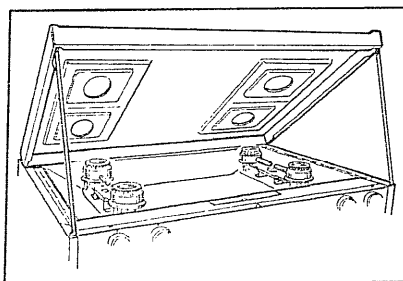
Clean the area under the cooktop often. Built-up soil, especially grease, may catch on fire.

To make cleaning easier, the cooktop may be lifted up.

To raise the cooktop:

1. Be sure burners are turned off.
2. Remove the grates.
3. Grasp the two front burner wells and lift up.

Some models have dual support rods that will hold the cooktop up while you clean underneath it.



After cleaning under the cooktop with hot, soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers. Lower cooktop gently to avoid blowing out pilot flames (on models with Standing Pilots).

Cooktop Surface

There are a number of precautions you can take to avoid marring the porcelain enamel surface of the cooktop and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to set, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface. We recommend a cleanser such as Soft Scrub® brand cleanser* or a similar cleaning product.

Do not store flammable materials in an oven or near the cooktop. Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Burner Grates

Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. After cleaning, dry them thoroughly by putting them in a warm oven for a few minutes. Don't put the grates back on the range while they are wet. When replacing the grates, be sure they're positioned securely over the burners.

To get rid of burned-on food, soak the grates in a slightly diluted liquid detergent. Don't let them soak for more than 30 minutes.

Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Drip Pans

(on models so equipped)

Remove the grates and lift out the drip pans. Drip pans can be cleaned in dishwasher or by hand. After pans cool slightly, soak in detergent and hot water, wash with a non-abrasive scouring pad if necessary, then rinse and dry.

Oven Air Vents

Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door and under the broiler drawer.

(continued next page)

Soft Scrub® is a registered trademark of the Clorox Company.

Care and Cleaning (continued)

Outer Painted Finish

When the range is cool, wash the top, front and, if exposed, the sides with mild soap and water. Never use any harsh abrasives or cleaning powders that may scratch or mar the painted surface. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

Control Panel and Knobs

It's a good idea to wipe the control panel after each use of the oven. Clean with mild soap and water, rinse with clean water and polish dry with a soft cloth.

Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel—they will damage the finish.

The control knobs may be removed for easier cleaning. To remove knob, pull it straight off the stem. If knob is difficult to remove, place a towel or dishcloth between the knob and control panel and pull gently. Wash knobs in soap and water but do not soak.

Oven Bottom

The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic (such as milk, tomatoes or sauerkraut, and sauces with vinegar or lemon juice) may cause pitting and damage to the porcelain enamel surface.

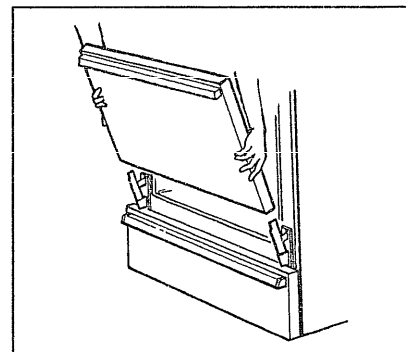
To protect the oven bottom finish, place a piece of aluminum foil slightly larger than the baking dish or a small cookie sheet on a lower shelf or under the baking dish to catch any boilovers. It should not completely cover the shelf as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can then clean the oven bottom with soap and water, a mild abrasive cleanser, soap-filled abrasive pads or caustic oven cleaner, following the manufacturer's directions.

Lift-Off Oven Door

The oven door is removable to make the interior more accessible, if desired.

Note: The oven door is heavy. You may need help removing and replacing the door.



To remove the door, open it a few inches to the special "stop" position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

Note: Be careful not to place hands between the spring hinge and the oven frame as the spring hinge could snap back and pinch your fingers.

Wash with hot, soapy water. For stubborn spots, use a solution of vinegar and water. Do not immerse the door in water.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

Broiler Pan & Rack

After broiling, remove the broiler pan and rack from the broiler compartment. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container. Wash and rinse the broiler pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack with detergent while hot and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

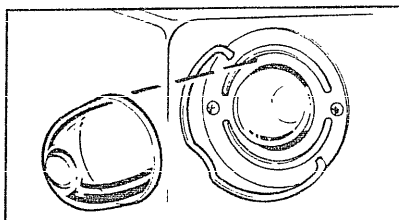
Do not store a soiled broiler pan and rack in the broiler compartment.

Oven Shelves

You may clean the oven shelves with a mild abrasive cleanser, following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a dry cloth. To remove heavy, burned-on soil, you may use soapy metal pads, following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Oven Lamp Replacement

CAUTION: Before replacing your oven bulb, disconnect electrical power to the range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely.



The oven lamp (bulb) is covered with a removable glass cover that is held in place with a bail-shaped wire. Remove oven door, if desired, to reach cover easily.

To remove:

1. Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push back wire bail until it clears cover. Lift off cover. **DO NOT REMOVE ANY SCREWS TO REMOVE COVER.**

2. Replace bulb with a 40-watt household appliance bulb.

To replace cover:

1. Place it into groove of lamp receptacle. Pull wire bail forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire bail is in depression in center of cover.

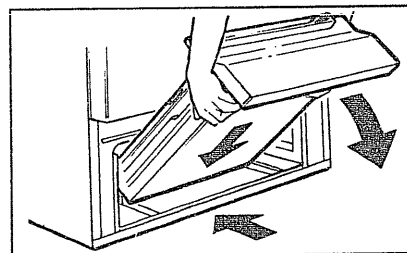
2. Connect electrical power to the range.

Removable Broiler Drawer

To remove:

1. When broiler is cool, remove rack and pan.
2. Pull the broiler drawer out until it stops, then push it back in about one inch.
3. Grasp handle, lift and pull broiler drawer out.

Clean the broiler drawer with hot, soapy water.



To replace:

1. Hold the broiler drawer in the raised position as you slide it partway into the range. Then lower the drawer and push it completely closed.

(continued next page)

Care and Cleaning (continued)

Porcelain Oven Interior

(on all models except those with Continuous-Cleaning ovens)

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser.

Soapy, wet pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup ammonia in a shallow glass and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

If necessary, you may use a caustic cleaner. Follow the package directions.

Cautions about using spray-on oven cleaners:

Be careful where the oven cleaner is sprayed.

- **Do not** spray oven cleaner on the electrical controls and switches (on models so equipped) because it could cause a short circuit and result in sparking or fire.

- **Do not** allow a film from the cleaner to remain on the temperature sensing bulb—it could cause the oven to heat improperly. (The bulb is located at the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb as a change in its position could affect how the oven bakes.

- **Do not** spray any oven cleaner on the oven door, handles or any exterior surface of the oven, wood or painted surfaces. The cleaner can damage these surfaces.

Special Care of Continuous-Cleaning Oven Interior

(on models so equipped)

The Continuous-Cleaning Oven cleans itself while cooking. The oven walls are finished with a special coating that cannot be cleaned in the usual manner with soap, detergents, steel wool pads, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material, which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys and sub-surface "tunnels." This rough finish tends to prevent grease spatters from forming little beads or droplets that run down the side walls of a hard-surface oven liner, leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish, it is dispersed and partially absorbed. This spreading action increases the exposure of oven soil to heated air and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear that cannot be removed.

The special coating works best on small amounts of spatter. It does not work well with larger spills, especially sugars, egg or dairy mixtures.

This special coating is not used on oven shelves, oven bottom or door liner. Remove these to clean with a commercial oven cleaner to prevent damaging the Continuous-Cleaning Oven coating.

To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. We recommend rubber gloves be worn when cleaning.

2. Remove shelves and cookware.

3. Soil visibility may be reduced by operating the oven at 400°F. Close the door and turn OVEN CONTROL knob to 400°F. Time for at least four hours. Repeated cycles may be necessary before improvement in appearance is apparent.

Remember: During the operation of the oven, the door and other range surfaces will get hot enough to cause burns. Do not touch. Let the range cool before replacing oven shelves.

4. If a spillover or heavy soiling occurs on the porous surface, as soon as the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff-bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, steel wool pads, commercial oven cleaner, silicone oven sprays, coarse pads or coarse brushes on the porous surface. These products will spot, clog and mar the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.

The oven bottom and the inside of the oven door have a porcelain enamel finish. The oven door lifts off and the oven bottom comes out for cleaning away from the Continuous-Cleaning Oven.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Dishwasher-Safe 	Drain fat and cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread a damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.	
Control Panel	<ul style="list-style-type: none"> • Damp Cloth • Paper Towel • Soap and Water 	DO NOT USE abrasives, cleaning powders, steel wool or plastic balls. They will mar the surface.	Wipe with a damp cloth to remove soil. Do not wipe when oven is in use.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently, but do not soak. Dry and return control knobs to range.	
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside openings in the glass while cleaning.	
Metal Parts	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.	To safely clean surfaces: wash, rinse, and then dry with a soft cloth.
Porcelain Enamel and Painted Surfaces*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface.	If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe them up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when they have cooled and then rinse. Polish with dry cloth.
Outside of Oven Door*	<ul style="list-style-type: none"> • Soap and Water 	DO NOT USE oven cleaners, cleansing powders or harsh abrasives.	To remove door for easier cleaning: open to BROIL position, grasp door by sides, and lift up and away from hinges. Use soap and water to thoroughly clean both the inside and outside of door. Rinse well. To replace: grasp door by sides, line up door with hinges, and push firmly into place. NOTE: Soap left on door liner causes additional stains when oven is reheated.
Inside of Oven Door*	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner 	Remove oven door (see above). DO NOT place door under running water, or immerse. Use same directions for cleaning as for Oven Liner, on next page.	
Shelves	<ul style="list-style-type: none"> • Soap and Water • Dishwasher-Safe 	Shelves can be cleaned in a dishwasher or by hand, using soap and water. Rinse thoroughly to remove any soap after cleaning.	
Surface Burner Grates	<ul style="list-style-type: none"> • Soap and Water • Plastic Scouring Pad 	Lift out when cool. Soak up to 30 minutes, if desired, in a warm solution of mild liquid detergent. Scour with a plastic pad to remove burned-on food particles. Dry in a warm oven.	
Burner Caps (on models with sealed burners)	<ul style="list-style-type: none"> • Soap and Water • Plastic Scouring Pad 	Lift out when cool. Soak up to 30 minutes, if desired, in a warm solution of mild liquid detergent. Scour with a plastic pad to remove burned-on food particles. Dry in a warm oven.	
Surface Burner Heads (on models with sealed burners)	<ul style="list-style-type: none"> • Solution of Mild Liquid Detergent and Water • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	DO NOT USE steel wool or abrasive cleaners—they will clog the burner openings and scratch the burners.	Wipe off burner heads. If heavy spillover occurs, remove burner heads from range (see Care and Cleaning section). Soak upside-down in a solution of hot water and product for cleaning the inside of coffee makers, such as Dip-It® brand. Rinse burner heads and wipe away any remaining soil with a cloth or soft brush. Drain out water and dry burners in a warm oven for 30 minutes before returning them to the range.
Surface Burners (on models with dual burners)	<ul style="list-style-type: none"> • Solution of Mild Liquid Detergent and Water • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	DO NOT USE steel wool or abrasive cleaners—they will clog the burner openings and scratch the burners, and may short out the spark electrode.	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see Care and Cleaning section). Soak upside-down in a solution of hot water and product for cleaning the inside of coffee makers, such as Dip-It® brand. Rinse burners and wipe away any remaining soil with a cloth or soft brush. Drain out water and dry burners in a warm oven for 30 minutes before returning them to the range.

*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. Take care not to touch hot portion of oven. When surface is cool, clean and rinse.

(continued next page)

Cleaning Guide (continued)

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Drip Pans (on models so equipped)	<ul style="list-style-type: none">• Soap and Water• Soap-Filled Scouring Pad	Cool pans slightly. Sprinkle with detergent and wash or scour pans with warm water. Rinse and dry.
Porcelain Enamel Oven Bottom*	<ul style="list-style-type: none">• Soap and Water• Soap-Filled Scouring Pad• Commercial Oven Cleaner	Use same directions for cleaning as for Oven Liner, below.

Use following directions for Standard Porcelain Enamel Oven only. See separate instructions in this section for Continuous-Cleaning Oven.

Oven Liner CAUTION: When in use, light bulbs (on models so equipped) can become warm enough to break if touched with moist cloth or towel. When cleaning, avoid touching warm lamps with cleaning cloths.	<ul style="list-style-type: none">• Soap and Water• Soap-Filled Scouring Pad• Commercial Oven Cleaner	How to Clean Oven Liner FOR LIGHT SOIL: Frequent wiping with mild soap and water (especially after cooking meat) will prolong the time between major cleanings. Rinse thoroughly. NOTE: Soap left on liner causes additional stains when oven is reheated. FOR HEAVY SOIL: Choose a non-abrasive oven cleaner and follow label instructions, using thin layer of cleaner. Use of rubber gloves is recommended. Wipe or rub lightly on stubborn spots. Rinse well. Wipe off any oven cleaner that gets on thermostat bulb. When rinsing oven after cleaning, also wipe thermostat bulb.
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*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. Take care not to touch hot portion of oven. When surface is cool, clean and rinse.

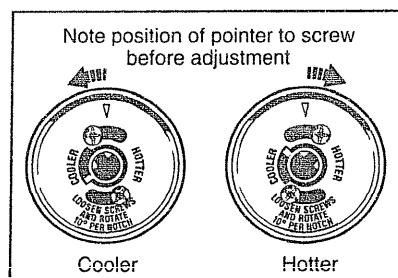
Minor Adjustments You Can Make

Oven Thermostat Adjustment

The thermostat control in your new oven has been carefully adjusted to provide accurate temperatures. However, if your new oven is replacing one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes. This is because oven temperature controls have a tendency to "drift" over a period of years.

Before attempting to have the thermostat of your new oven changed, be sure you have carefully followed the baking time and temperature recommended by the recipe. Then, after you have used the oven a few times and you feel it is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN CONTROL knob.

Pull the knob off the shaft and look at the back side. There is a disc in the center of the knob skirt with a pointer opposite one of the screws.



To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.

To raise the oven temperature, move the screw opposite the pointer toward the word HOTTER. You'll hear a click for each notch you move the knob. To lower the temperature, move the screw opposite the pointer toward the word COOLER. Each click will change the oven temperature approximately 10°F. (Range is plus or minus 60° from the arrow.)

We suggest that you make the adjustment one click from the original setting and check oven performance before making any additional adjustments.

After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

Air Adjustment Shutter for Oven Burner

The air adjustment shutter for the oven burner regulates the flow of air to the flames.

See Installation Section of this book for instructions for location and proper adjustment of shutter.

INSTALLATION INSTRUCTIONS

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

BEFORE YOU BEGIN

Read these instructions completely and carefully.

IMPORTANT: Save these instructions for the local electrical inspector's use.

INSTALLER: Leave these instructions with the appliance after installation is completed.

CONSUMER: Keep this Use and Care Guide and the Installation Instructions for future use.

This appliance must be properly grounded.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

CAUTION

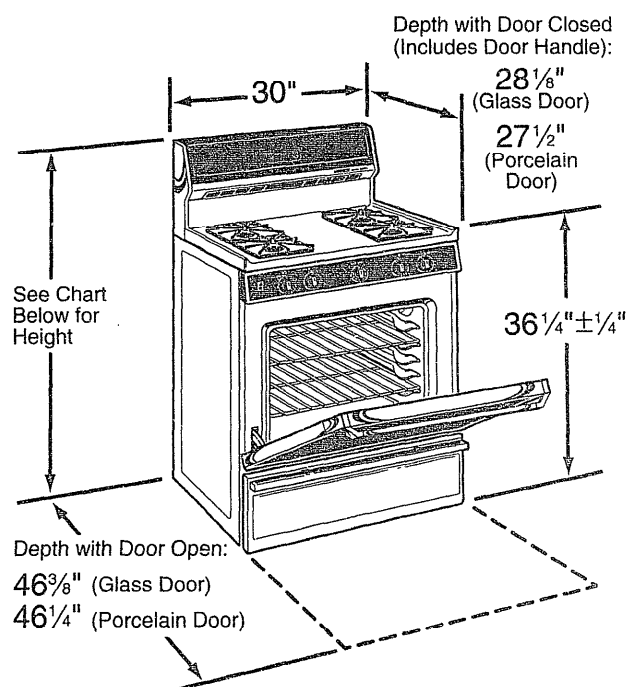
Do not attempt to operate the oven of a range with electric ignition during a power failure.

IMPORTANT

Remove all packing material and literature from oven before connecting gas and electrical supply to range.

DIMENSIONS AND CLEARANCES

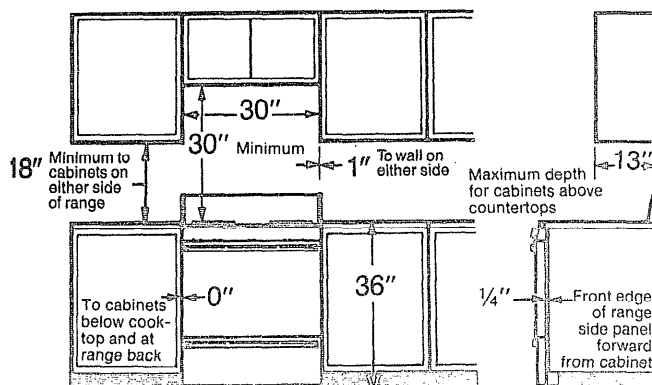
Provide adequate clearances between the range and adjacent combustible surfaces.



Range Height:

45" RGB524ER RGB524PR

46 1/2" RGB528ER RGB528GER RGB529GEP RGB628GER



IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest edition.

This range has been design-certified by the American Gas Association according to ANSI Z21.1, latest edition. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find these precautions in the Important Safety Instructions in the front of this book. Read them carefully.

- Have your range installed by a qualified installer or service technician.
- Your range must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). See Electrical Connections in this section.
- Before installing your range on linoleum or any other synthetic floor covering, make sure the floor covering can withstand 180° F. without shrinking, warping or discoloring. Do not install the range over carpeting unless a sheet of 1/4-inch thick plywood or similar insulator is placed between the range and carpeting.
- Make sure the wall coverings around the range can withstand heat generated by the range up to 200° F.
- Avoid placing cabinets above the range. To reduce the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least 5 inches beyond the front of the cabinets.
- The ventilating hood must be constructed of sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge). Install above the cooking top with a clearance of not less than 1/4 inch between the hood and the underside of the combustible material or metal cabinet. The hood must be at least as wide as the appliance and centered over the appliance. Clearance between the cooking surface and the ventilation hood surface **MUST NEVER BE LESS THAN 24 INCHES.**
- If cabinets are placed above the range, allow a minimum clearance of 30 inches between the cooking surface and the bottom of unprotected cabinets.

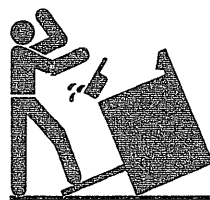
- If a 30-inch clearance between cooking surface and overhead combustible material or metal cabinets cannot be maintained, protect the underside of the cabinets above the cooking top with not less than 1/4-inch insulating millboard covered with sheet metal not less than 0.0122 inch thick (No. 28 U.S. Standard gauge).

- Clearance between the cooking surface and protected cabinets **MUST NEVER BE LESS THAN 24 INCHES.** The vertical distance from the plane of the cooking surface to the bottom of adjacent overhead cabinets extending closer than 1 inch to the plane of the range sides must not be less than 18 inches. (See Dimensions and Clearances illustration in this section.)

- **Caution:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.

WARNING

All ranges can tip and injury could result. To prevent accidental tipping of the range, attach an approved Anti-Tip device to the wall. (See Installing the Anti-Tip Device in this section.) To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.



If you pull the range out from the wall for any reason, make sure the Anti-Tip device is engaged when you push the range back against the wall.

- For your safety, never use your range for warming or heating the room. Your oven and range top are not designed to heat your kitchen. Top burners should not be operated without cookware on the grate. Such abuse could result in fire and damage to your range and will void your warranty.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Explosions or fires could result.
- Do not use oven for a storage area. Items stored in the oven can ignite.
- Do not let cooking grease or other flammable materials accumulate in or near the range.

GENERAL

- See Dimensions and Clearances in this section for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electric Outlet Locations) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall and side walls of the range.

LOCATION

Do not locate the range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not obstructed by carpeting or woodwork.

PROTECT YOUR FLOOR

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. It is recommended that the following simple and inexpensive instructions be followed to protect your floor.

The range should be installed on a sheet of plywood (or similar material) as follows: *When the floor covering ends at the front of the range*, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

MODEL AND SERIAL NUMBER LOCATION

Depending on your range, you'll find the model and serial numbers on a label on the front frame of the range, behind the storage drawer or broiler drawer.

TOOLS YOU WILL NEED

- Phillips and flat-blade screwdrivers
- Pencil and ruler
- Two pipe wrenches (one for backup)
- 1 $\frac{3}{8}$ " open-end or adjustable wrench
- 3/16" open-end or socket wrench
- Nut driver

ADDITIONAL MATERIALS YOU MAY NEED

- Gas line shut-off valve
- Pipe joint sealant or UL-approved pipe thread tape with Teflon* that resists action of natural and LP gases
- Flexible metal appliance connector (1/2" I.D.). A 5-foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)

*Teflon: Registered trademark of DuPont

PREPARATION

- Remove all tape and packaging. Lift up the cooktop (on models with dual burners) and remove any packing material under it. Be sure to remove plastic film that covers some chrome parts (around oven doors, side trim).
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

1 PROVIDE ADEQUATE GAS SUPPLY

Your range is designed to operate at a pressure of 4 inches of water column on natural gas or, if designed for LP gas (propane or butane), 10 inches of water column. Make sure you are supplying your range with the type of gas for which it is designed. If, at any time in the future, you decide to use this range on a different type of gas, conversion adjustments must be made by a service technician or other qualified person before attempting to operate the range on that gas.

For proper operation, the pressure of natural gas supplied to the regulator must be between 4 and 13 inches of water column. For LP gas, the pressure supplied must be between 10 and 13 inches of water column. When checking for proper operation of the regulator, the inlet pressure must be at least 1 inch greater than the operating (manifold) pressure as given above. The pressure regulator located at the inlet of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used. A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 1/2" and be 5 feet in length (shorter and longer lengths are acceptable) for ease of installation.

2 CONNECT THE RANGE TO GAS

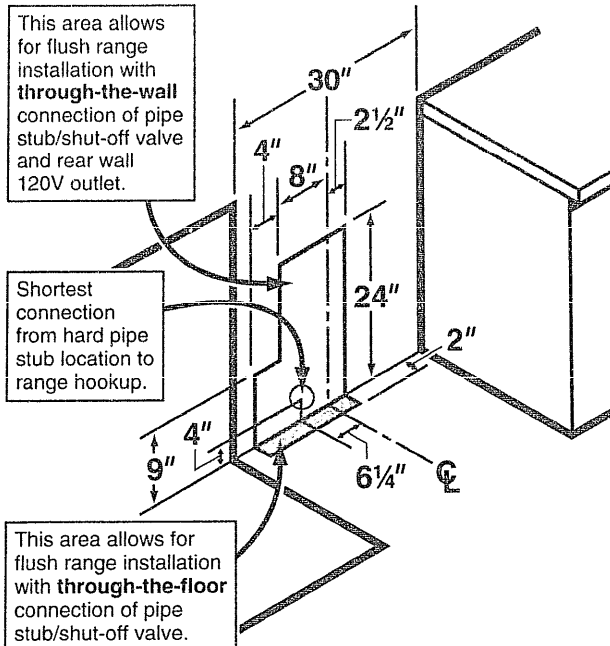
Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection. Never use an old connector when installing a new range. If the hard piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

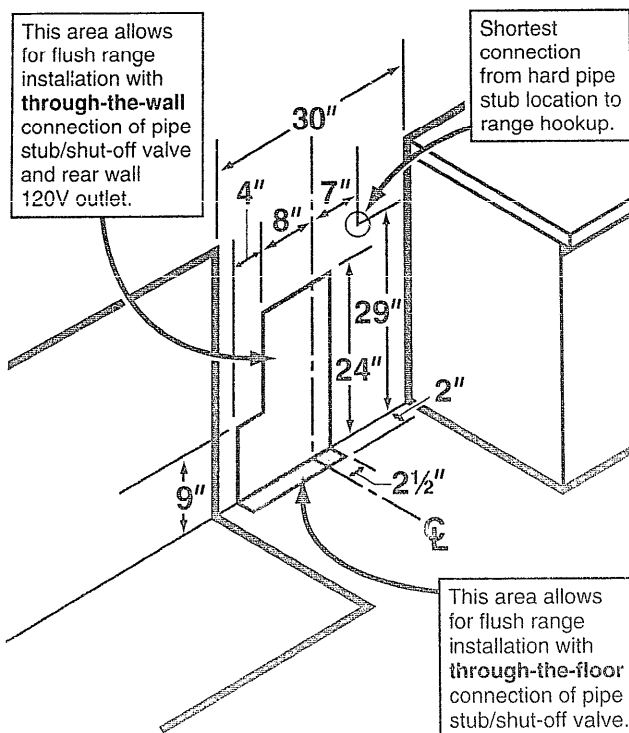
To prevent gas leaks, put pipe joint compound on, or wrap pipe thread tape with Teflon* around, all male (external) pipe threads.

* Teflon: Registered trademark of DuPont

Gas Pipe and Electric Outlet Locations for Models Equipped with Sealed Burners



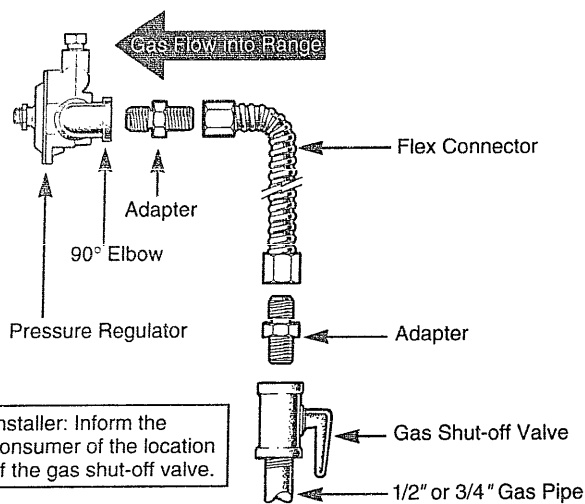
Gas Pipe and Electric Outlet Locations for Models Equipped with Dual Burners



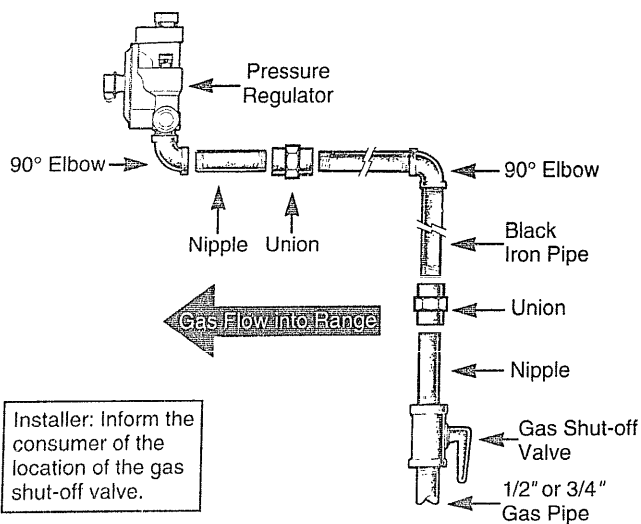
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NORMAL INSTALLATION STEPS (continued)

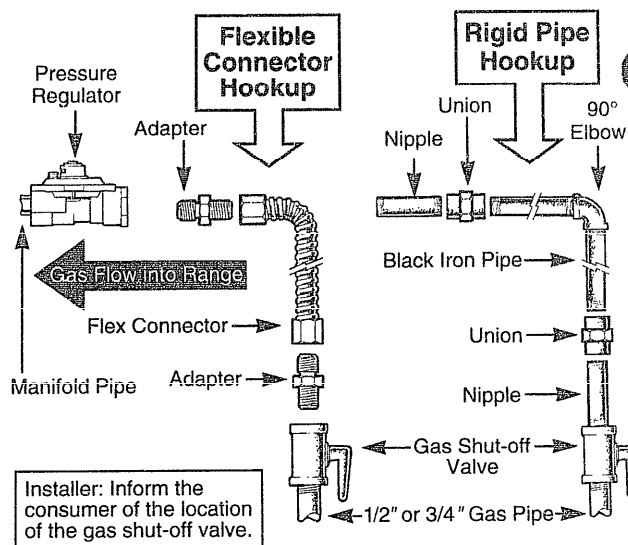
Flexible Connector Hookup for Models Equipped with Sealed Burners



Rigid Pipe Hookup for Models Equipped with Sealed Burners



Flexible Connector and Rigid Pipe Hookups for Models Equipped with Dual Burners



2 CONNECT THE RANGE TO GAS (continued)

1. Install a manual gas line shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.

2. Install male 1/2" flare union adapter to the 1/2" NPT internal thread elbow at inlet of regulator. **On models equipped with dual burners**, install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator. Use a backup wrench on the regulator fitting to avoid damage.

When installing the range from the front, remove the 90° elbow for easier installation.

3. Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.

4. Connect flexible metal appliance connector to the adapter on the range. Position range to permit connection at the shut-off valve.

5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

3 ELECTRICAL CONNECTIONS (for Models Equipped with Electric Ignition)

Electrical Requirements

120-volt, 60 Hertz, properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

Extension Cord Cautions

Because of potential safety hazards associated with certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL-listed, 3-wire grounding-type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to, or greater than, the branch circuit rating.

Grounding

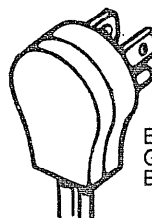
IMPORTANT—(Please read carefully)
FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong grounding wall receptacle

to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified

PREFERRED METHOD



ENSURE PROPER
GROUND EXISTS
BEFORE USE

electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

NORMAL INSTALLATION STEPS (continued)

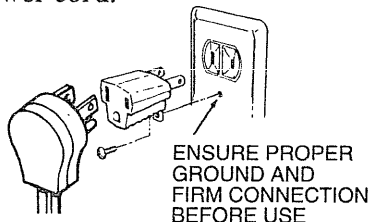
A Usage Situations where Appliance Power Cord will be Disconnected Infrequently.

An adapter may be used only on a 15-amp circuit. Do not use an adapter on a 20-amp circuit. Where local codes permit, a **TEMPORARY CONNECTION** may be made to a properly grounded two-prong wall receptacle by the use of a UL-listed adapter, available at most hardware stores. The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

TEMPORARY METHOD

(ADAPTER PLUGS NOT PERMITTED IN CANADA)

ALIGN LARGE PRONGS/SLOTS



CAUTION: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, **DO NOT USE** the appliance until a proper ground has again been established.

B Usage Situations where Appliance Power Cord will be Disconnected Frequently.

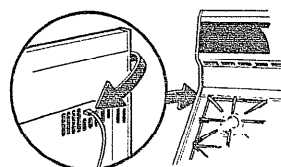
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes.

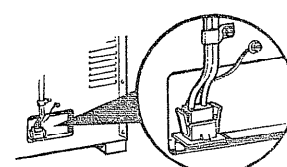
Electric Disconnect

1. Locate disconnect plug on the range back.
2. Pinch sides of connector and pull out of range back.

Models Equipped with Dual Burners



Models Equipped with Sealed Burners



4 SEAL THE OPENINGS

Seal any openings in the wall behind the range and in the floor under the range when hookups are completed.

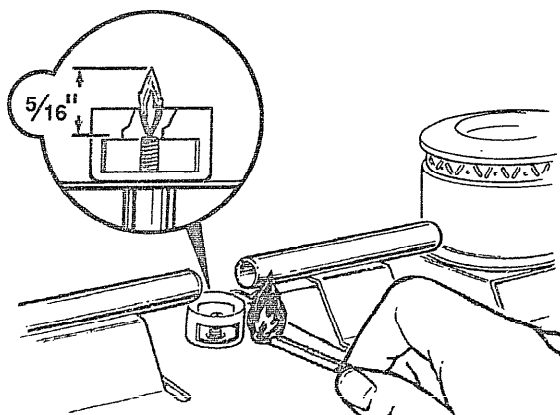
5 LIGHT THE PILOTS (for Models Equipped with Standing Pilots)

The range should be installed in its permanent position before any pilots are lit or adjusted.

Light the Surface Burner Pilots

CAUTION: Make sure the surface burner control knobs are in the "OFF" positions before attempting to light the pilots.

1. Raise the cooktop.
2. Light both pilots with a match.
3. To avoid pilot outage, use caution when closing cooktop after lighting pilots.

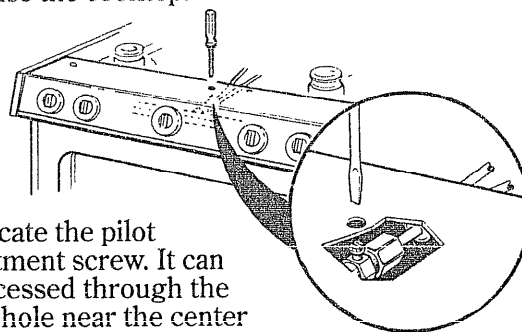


Note: Do not leave standing pilot lit in a newly constructed or remodeled home or apartment that will be unoccupied for more than a month.

Each pilot flame was adjusted at the factory to be approximately 5/16" tall. A tinge of yellow appearing at the upper tip is normal. If you find pilot adjustment is necessary, follow instructions at right.

Adjust the Surface Burner Pilots If Necessary

1. Raise the cooktop.



2. Locate the pilot adjustment screw. It can be accessed through the small hole near the center of the manifold panel.

3. To adjust, use a blade-type screwdriver with a shaft diameter of less than 3/16". Turn pilot adjustment screw until pilot is 5/16" high. Do not reduce the flame to less than 5/16" or pilot outage may occur. A pilot flame burning higher than recommended may generate soot (carbon black) on the bottom of your cooktop.

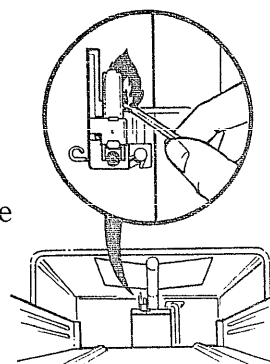
Light the Oven Pilot

CAUTION: Make sure the OVEN CONTROL knob is in the "OFF" position before attempting to light the pilot.

1. Remove the broiler drawer by sliding the drawer all the way out and then lifting slightly to remove it from its tracks.

2. Locate the pilot at the back of the broiler compartment. The pilot is attached to the left side of the oven burner.

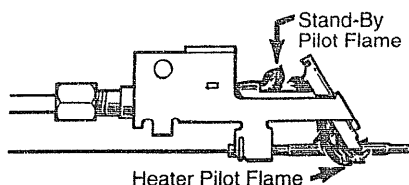
3. Light the pilot with a match. No adjustments are required for natural gas. For LP gas, see How to Convert the Range for Use with LP Gas or Natural Gas.



(continued next page)

NORMAL INSTALLATION STEPS (continued)

5 LIGHT THE PILOTS (continued)



4. Turn the OVEN CONTROL knob to a setting above 200°F. The pilot flame will increase in size and impinge on the temperature-response element. The oven burner will light in 30-90 seconds.

The oven burner will operate until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN CONTROL knob.

6 CHECK IGNITION OF SURFACE BURNERS

Surface Burner Ignition

Operation of all cooktop and oven burners should be checked after the pilots have been lighted (on models so equipped) and range and gas supply lines have been carefully checked for leaks.

Standing Pilot Models

Select a top burner knob and simultaneously push in and turn to HI position. The burner should light within a few seconds. Try each burner in succession until all burners have been checked.

Electric Ignition Models

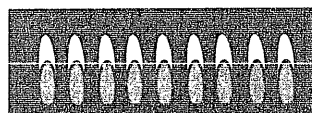
Select a top burner knob and simultaneously push in and turn to LITE position. You will hear a snapping sound indicating proper operation of the spark module. Once the air has been purged from the supply lines, burners should light within 4 seconds. After burner lights, rotate knob out of the LITE position. Try each burner in succession until all burners have been checked.

Quality of Flames

The combustion quality of burner flames needs to be determined visually.



(A) Yellow flames—
Call for service



(B) Yellow tips on
outer cones—
Normal for LP gas



(C) Soft blue flames—
Normal for natural gas

If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.

Oven Burner Ignition

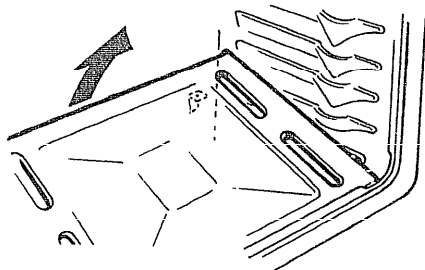
Your oven is designed to operate quietly and automatically. To operate the oven, turn the OVEN CONTROL knob to a setting above 200°F. After 30-90 seconds, the oven burner will ignite and burn until the set temperature is reached. The oven burner will continue to cycle on and off as necessary to maintain the oven at the temperature indicated by the OVEN CONTROL knob.

Electric ignition models require electrical power to operate. The oven cannot be lit during a power outage. Gas will not flow unless the glow bar is hot.

If the oven is in use when a power outage occurs, the oven burner will shut off and cannot be re-lit until power is restored.

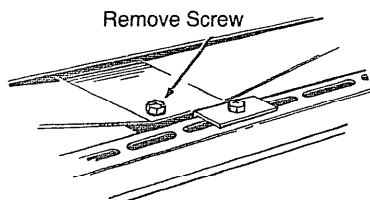
7 ADJUSTING THE AIR ADJUSTMENT SHUTTER

To determine if the bottom burner flames are burning properly, first remove the oven bottom and the burner baffle.



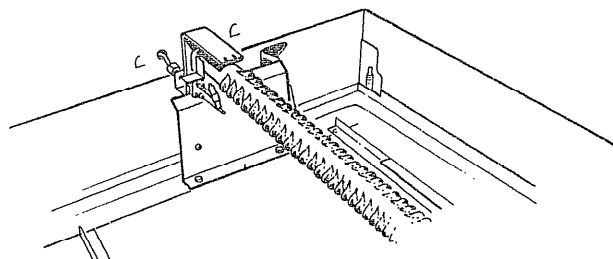
To remove the oven bottom:

1. Remove knurled screws holding down rear of oven bottom.
2. Grasp oven bottom at finger slots on each side.
3. Lift rear of oven bottom enough to clear the lip of range frame, then pull out.



To remove the burner baffle:

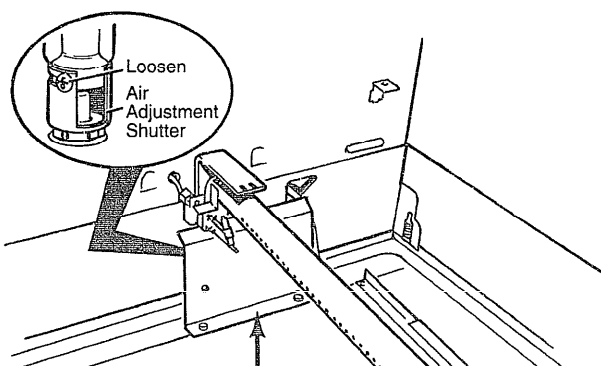
1. Use a nut driver to remove the 1/4" hex-head screw shown in the illustration above. Do not remove any other screws.
2. Pull baffle straight out until it is free from the slot that holds it at rear of oven.



With the baffle removed, properly adjusted flames should have approximately 1" blue cones and, if range is supplied with natural gas, should burn with no yellow tipping. (With most LP gas, small yellow tips at the end of outer cones are normal.) Flames should not lift off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized. With the baffle in place, the flames should burn steady and should not extend past the edges of the burner baffle.

The shutter for the oven burner is near the back wall of the oven and behind the broiler drawer. To remove the broiler drawer:

1. Pull the drawer out until it stops, then push it back in about one inch.
2. Grasp handle, lift and pull broiler drawer out.

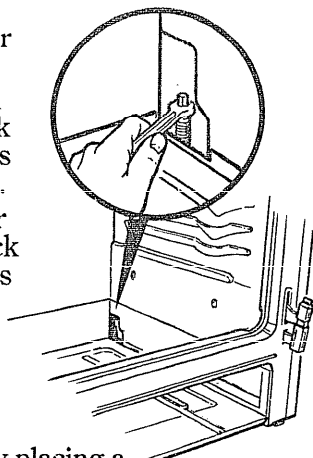


Remove the metal shield at the rear of the cavity. The air adjustment shutter is behind this shield. To adjust the flow of air to the burner, loosen the Phillips-head screw and rotate the shutter to allow more or less air into the burner tube.

NORMAL INSTALLATION STEPS (continued)

8 LEVELING THE RANGE

1. Remove the storage drawer, broiler drawer or kick panel.
2. Use a 3/16" open-end or socket wrench to back out both rear leveling legs approximately two turns.
3. Use a 1 3/8" open-end or adjustable wrench to back out the front leveling legs two turns.
4. Install the oven shelves in the oven and position the range where it will be installed.
5. Check for levelness by placing a spirit level or a cup, partially filled with water, on one of the oven racks. If using a spirit level, take two readings—with the level placed diagonally first in one direction and then the other.
6. Adjust the leveling legs until the range is level.
7. After the range is level, slide the range away from the wall so that the Anti-Tip device can be installed.

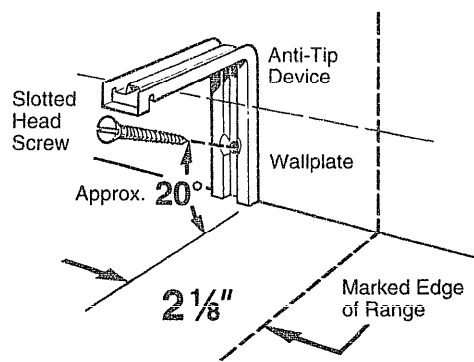


9 INSTALLING THE ANTI-TIP DEVICE

WARNING:

- Range must be secured with an approved Anti-Tip device.
- Unless properly installed, the range could be tipped by you or a child standing, sitting or leaning on an open door.
- After installing the Anti-Tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The use of this device does not preclude tipping of the range when not properly installed.
- If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB02X7909.

1. Mark the wall where the RIGHT EDGE of the range is to be located. Be sure to allow for the countertop overhang if you intend to install the range next to cabinets.



2. Locate the outside edge of the device 2 1/8" toward the center of the range from the marked edge of the range.

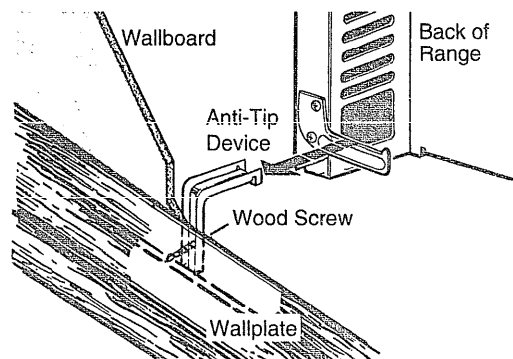
3. Using the device as a template, mark the position of the hole for the screw.

4. For wood construction, drill a pilot hole at an angle of 20 degrees from the horizontal. A nail or awl may be used if a drill is not available.

Mount the Anti-Tip device with the screw provided.

For cement or concrete construction, you will need a 1/4" x 1 1/2" lag bolt and a 1/2" O.D. sleeve anchor, which are not provided. Drill the recommended size hole for the hardware.

Install the sleeve anchor into the drilled hole and then install the lag bolt through the device. The bolts must be properly tightened as recommended for the hardware.



5. Slide the range against the wall, and check for proper installation by grasping the front edges of the rear surface unit openings and carefully attempting to tilt the range forward.

WHEN ALL HOOKUPS ARE COMPLETED:

MAKE SURE ALL CONTROLS ARE LEFT IN THE OFF POSITION.

MAKE SURE THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE RANGE IS UNOBSTRUCTED.

HOW TO CONVERT THE RANGE FOR USE WITH LP GAS OR NATURAL GAS

TOOLS REQUIRED:

- Phillips screwdriver (small)
- 1/2" open-end wrench
- 7mm open-end or socket wrench, or adjustable wrench
- Flat blade screwdriver (small)

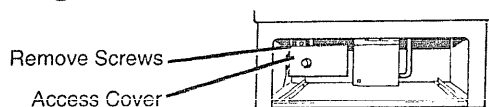
1 PREPARE RANGE FOR CONVERSION

- (1) Turn off gas supply at the wall.
 - (2) Turn off the electrical power to the range.
- If range has not yet been connected to gas supply, or if flexible connection was made, range may be pulled out from the wall to make conversion easier.

2 CONVERT THE PRESSURE REGULATOR

WARNING: Do not remove the pressure regulator from the range.

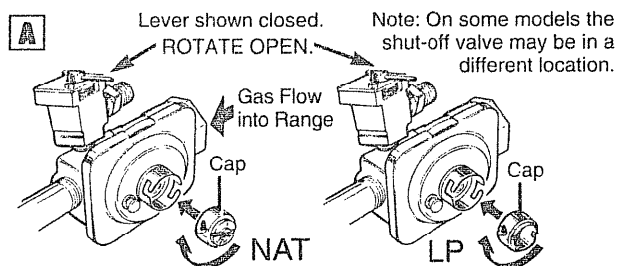
1. For models equipped with sealed burners, remove the storage drawer, broiler drawer or kick panel and locate the pressure regulator at rear of the range.



On some models, you may have to remove an access cover also.

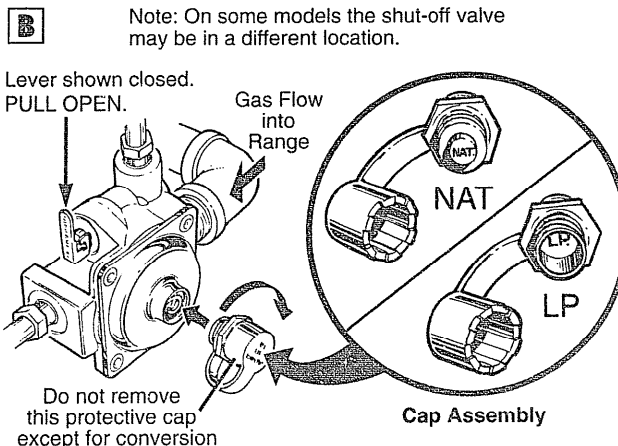
For models equipped with dual burners, remove the cooktop and locate the pressure regulator at right rear of range.

2. Follow the directions in box **A**, **B** or **C** that match your regulator type.



If it is this regulator:

1. Use a coin to remove the cap from the pressure regulator.
2. Turn the cap over and hook it into the slots. The type of gas to be used should now be visible on the top of the cap.



If it is this regulator:

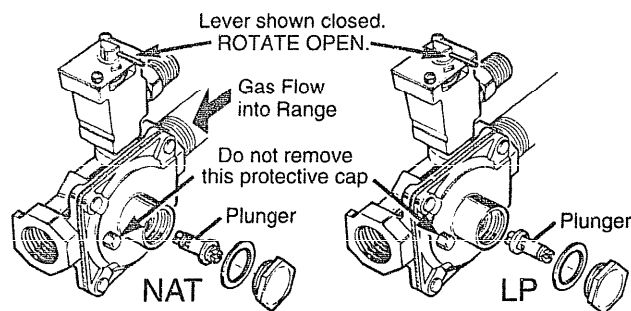
1. Unscrew the plastic-protected hex-nut cap assembly from the top center of the regulator.
2. Carefully pry the protective plastic cap off the threaded metal cap. Gently pull the plastic washer off the other threads.
3. Replace the plastic cap onto the threaded end displaying the gas type you desire. Press the plastic washer onto the remaining threads.
4. Reinsert the cap assembly into the regulator. Do not overtighten, but make sure the washer is seated securely.

(continued next page)

HOW TO CONVERT THE RANGE FOR USE WITH LP GAS OR NATURAL GAS (continued)

C

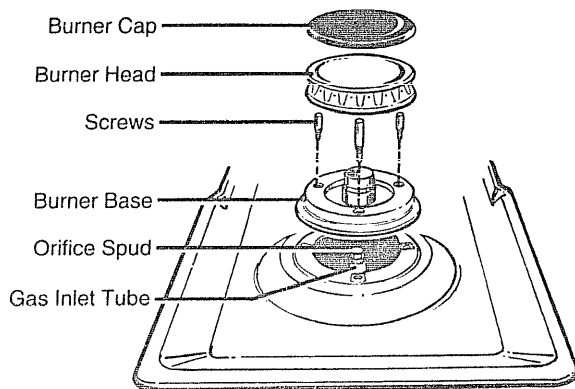
Note: On some models the shut-off valve may be in a different location.



If it is this regulator:

1. Remove cap and forcibly snap out plastic plunger from bottom of cap.
2. Turn plunger over and forcibly snap back in original location. Note: Plunger must snap into position; the gas type you are converting to must be visible on lower side of plunger.
3. Reinsert the assembly into the regulator.

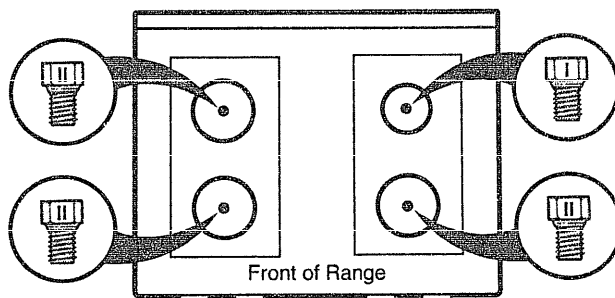
3 CONVERTING SURFACE BURNERS ON MODELS EQUIPPED WITH SEALED BURNERS (See Step 4 if range is equipped with dual burners.)



1. Remove grates, burner caps and burner heads.
2. Remove burner bases by unscrewing the 3 small screws in each base. **Lift burner straight out.** **DO NOT** disconnect the wires from the burner bases unless the cooktop needs to be raised.
3. With 7mm or adjustable wrench, remove the 4 brass orifice spuds.
4. Install orifice spuds according to one of the following diagrams (see box **A** or **B**), for LP gas or natural gas, depending on which you are converting to.

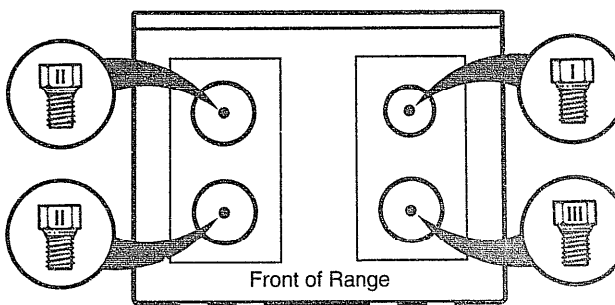
A Orifice Spuds for Converting to LP Gas:

LP orifice spuds are in a small plastic bag packed with this Use and Care book. LP orifice spuds have a 2-digit number and the Letter "L" on one side. Each orifice spud will also have 1 or 2 grooves on one side, denoting the location on the range where it is to be installed.



B Orifice Spuds for Converting to Natural Gas:

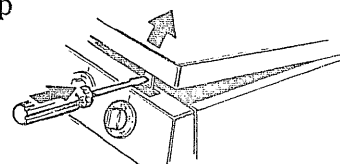
Natural gas orifice spuds have a 3-digit number on one side. Each orifice spud will also have 1, 2 or 3 grooves on one side, denoting the location on the range where it is to be installed.



5. To prevent leakage, make sure the orifice spuds are securely screwed into the gas inlet tubes. Use a small wrench to hold the inlet tube hex to prevent it from twisting.

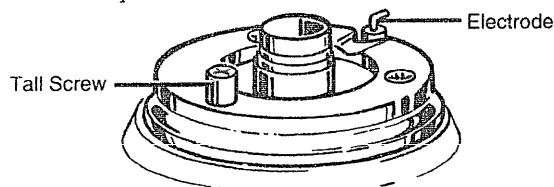
6. Put old orifice spuds back in the bag to save for possible future conversion.

Note: If an orifice spud is accidentally dropped, the cooktop can be raised by disengaging the 2 front clips with a large flat blade screwdriver.



DO NOT attempt to raise the cooktop without removing all 4 burner bases.

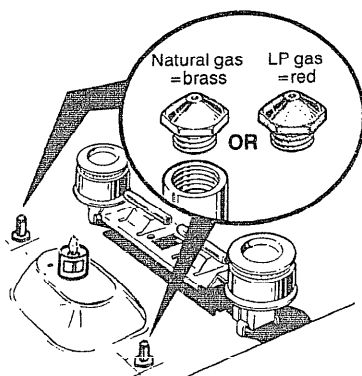
If wires were disconnected to remove the cooktop, feed wires through the burner holes in the cooktop. Attach to each burner electrode terminal carefully, making sure not to bend the terminal. Then lower cooktop until it snaps over the clips.



7. Carefully insert burner bases straight down with the tube over the orifice spud. Replace the screws, making sure the tall screw is opposite the burner electrode in each burner base.

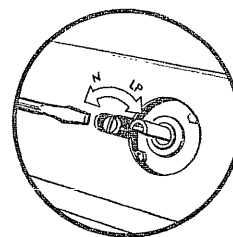
4 CONVERTING SURFACE BURNERS ON MODELS EQUIPPED WITH DUAL BURNERS (See Step 3 if range is equipped with sealed burners.)

1. Lift cooktop.
2. Lift burner assemblies straight up and set aside to gain access to surface burner spuds.
3. With a 5/16" wrench, remove each of the four spuds on the surface burner gas inlet tubes and replace them with the correct gas spuds mounted in a holder at the right rear of the range, above the regulator. Natural gas spuds are brass and LP gas spuds are red. (Mount the spuds that you removed from the inlet tubes back in the holder.) To prevent leakage, make sure spuds are securely screwed into gas inlet tubes.
4. Replace the burner assemblies.
5. Keep all spuds with your range so you have them if you move or get a different gas hook-up.



5 ADJUST OVEN THERMOSTAT (for Models Equipped with Standing Pilots)

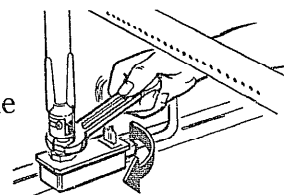
1. Remove the oven control knob.
2. Locate the thermostat adjustment screw at left of thermostat shaft. Turn screw clockwise until the small pointer is at LP or N, depending on the type of gas you are converting to.
3. Replace oven control knob.



6 CONVERT THE OVEN BURNER ORIFICES

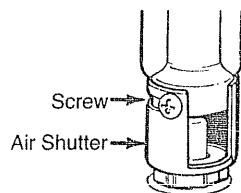
Oven Burner

1. Remove broiler drawer, oven bottom and burner baffle. The lower burner orifice spud is located behind the storage drawer, broiler drawer or kick panel. (On some models, a metal shield must be removed to access the orifice.)
 2. To convert to LP gas, use a 1/2" wrench to turn the lower burner orifice spud clockwise. Tighten the spud only until it is snug. To prevent leakage, do not overtighten the spud.
- To convert to natural gas, loosen the spud about 2 turns.



HOW TO CONVERT THE RANGE FOR USE WITH LP GAS OR NATURAL GAS (continued)

7 ADJUST AIR ADJUSTMENT SHUTTER



For LP gas, loosen the Phillips head screw and rotate the shutter to the full open position. With baffle in place, flames should have approximately 1-inch blue cones and should not extend beyond the edges of the

burner baffle. After 30 seconds of burner operation, check for flames lifting off burner ports. If lifting is observed, gradually reduce air shutter opening until flames are stabilized.

For natural gas, the shutter should be open 1/2 to 2/3 of the way.

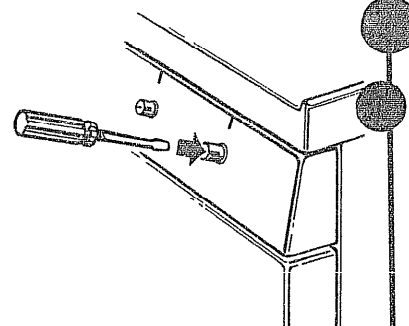
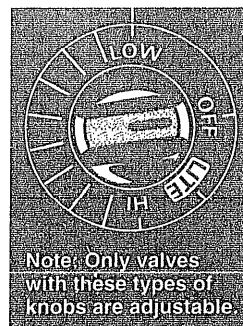
8 CHECK FOR LEAKS

When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

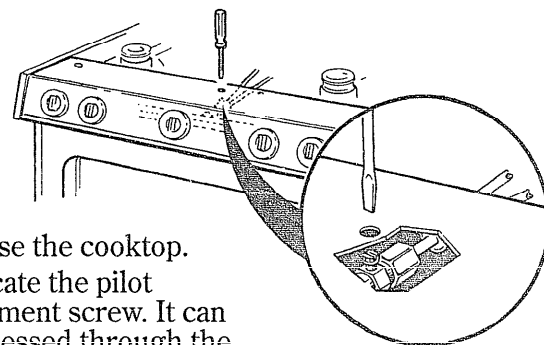
When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

9 ADJUST TOP BURNER VALVES



1. Turn all top burners to LOW.
2. Remove all 4 knobs.
3. With a small flat blade screwdriver, turn the valve set screws clockwise to decrease flame size, counterclockwise to increase flame size. Adjust until the flame is the proper size.
4. Replace knobs.

10 ADJUST THE SURFACE BURNER PILOTS (for Models Equipped with Standing Pilots)



1. Raise the cooktop.
2. Locate the pilot adjustment screw. It can be accessed through the small hole near the center of the manifold panel.
3. To adjust, use a blade-type screwdriver with a shaft diameter of less than 3/16". Turn pilot adjustment screw until pilot is 5/16" high. Do not reduce the flame to less than 5/16" or pilot outage may occur. A pilot flame burning higher than recommended may generate soot (carbon black) on the bottom of your cooktop.

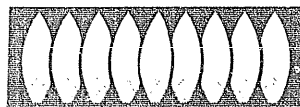
II CHECK QUALITY OF FLAMES

The combustion quality of burner flames needs to be determined visually.

If burner flames look like (A), call for service.

Normal burner flames should look like (B) or (C), depending on the type of gas you use.

With LP gas, some yellow tipping on outer cones is normal.



(A) Yellow flames—
Call for service



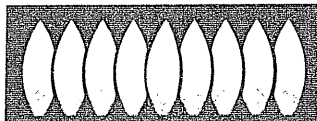
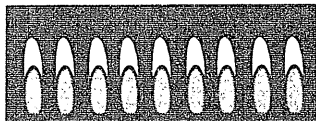

**(B) Yellow tips on
outer cones—**
Normal for LP gas



(C) Soft blue flames—
Normal for natural gas



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE
OVEN WILL NOT WORK	<ul style="list-style-type: none"> • Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set.
TOP BURNERS DO NOT LIGHT OR DO NOT BURN EVENLY	<ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live power outlet. • Burner holes on the side or around the top of burner may be clogged. Remove burners (on models with dual burners) or burner heads (on models with sealed burners) and clean them with a toothpick. Make sure you do not enlarge the holes.
BURNERS HAVE YELLOW OR YELLOW-TIPPED FLAMES	<div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>(A) Yellow flames— Call for service</p> </div> <div style="text-align: center;">  <p>(B) Yellow tips on outer cones—Normal for LP gas</p> </div> <div style="text-align: center;">  <p>(C) Soft blue flames— Normal for natural gas</p> </div> </div> <ul style="list-style-type: none"> • If burner flames look like (A), call for service. Normal burner flames should look like (B) or (C), depending on the type of gas you use. • With LP gas, some yellow tipping on outer cones is normal.
BURNER FLAMES VERY LARGE OR YELLOW	<ul style="list-style-type: none"> • If range is connected to LP gas, check all steps in the Installation Instructions.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Make sure thermostat capillary bulb (located in upper portion of oven) is in correct position, not touching oven sides and not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips or recommendations. • Oven bottom not securely seated in position. • OVEN CONTROL knob set incorrectly or not turned on. • Check common problems listed in Baking, Roasting and Broiling sections.
CLOCK DOES NOT WORK	<ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutter. • An odor from the insulation around the oven liner is normal for the first few times oven is used. This is temporary.

If you need more help...call, toll free:
GE Answer Center®
800.626.2000
 consumer information service

We'll Be There

With the purchase of your new Hotpoint appliance, receive the assurance that if you ever need information or assistance, we'll be there. All you have to do is call—toll-free!



In-Home Repair Service

800-GE-CARES
(800-432-2737)

Our consumer service professionals will provide expert repair service on your Hotpoint appliance, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



Service Contracts

800-626-2224

You can have the secure feeling that GE Consumer Service will still be there after your Hotpoint product warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

Parts and Accessories

800-626-2002

Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home. The GE parts system provides access to over 47,000 parts...and all GE Genuine Renewal Parts are fully warranted. VISA, MasterCard and Discover cards are accepted.

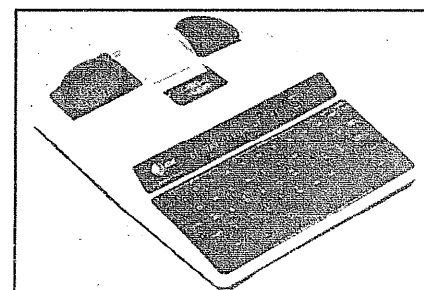
User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



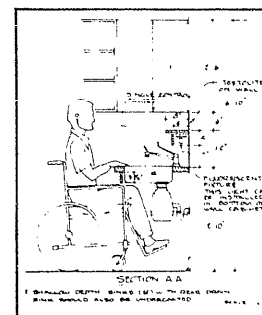
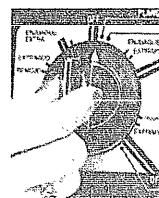
GE Answer Center®

800.626.2000

Whatever your question about any Hotpoint major appliance, GE Answer Center® information service is available to help. Your call—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



For Customers With Special Needs...

800.626.2000

Upon request, we will provide Braille controls for a variety of Hotpoint appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

YOUR HOTPOINT GAS RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 43 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is **LIMITED** because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting

and other connecting facilities as described in the Installation Instructions provided with the product.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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